

ABSTRACT OF THE DISCLOSURE

Water-thinned bean paste is chilled and non-fluidized, and the solidified bean paste is loaded into an air-permeable container, where the 5 non-fluidized bean paste is freeze-dried and thus the water content is sublimed or evaporated from the entire surface of the bean paste. With the freeze-dried bean paste manufacturing method, a freeze-dried bean paste can be manufacture without requiring special facilities 10 or an additive, at a low drying cost, and thus manufactured paste has an excellent flavor and taste and a high solubility to hot water even in a coarse block shape after being dried.